

=> d his

(FILE 'HOME' ENTERED AT 14:31:25 ON 27 JUN 2002)

FILE 'MEDLINE, EMBASE, BIOSIS, BIOTECHDS, SCISEARCH, HCAPLUS, NTIS, LIFESCI' ENTERED AT 14:31:57 ON 27 JUN 2002

L1 45382 S ALPHA (W) AMYLASE?
L2 12942 S ASPERGILLUS (W) ORYZAE
L3 1829 S L1 AND L2
L4 404497 S THEMOSTAB? OR "ACID-RESISTANT" OR ACIDIC
L5 35 S L3 AND L4
L6 27 DUP REM L5 (8 DUPLICATES REMOVED)
L7 73 S FUNGAMYL
L8 2 S L6 AND L7
L9 78379 S MALTOSE (A) SYRUP OR DOUGH OR BREW OR BEER
L10 2 S L5 AND L9
L11 330343 S IMMOBILI?
L12 5 S L5 AND L11
E BISGARD-FRANTZEN H/AU
L13 2 S E4
E AVENDSEN A/AU
E SVENDSEN A/AU
L14 286 S E3
L15 5 S L3 AND L14
L16 3 DUP REM L15 (2 DUPLICATES REMOVED)
E PEDERSEN S/AU
L17 1236 S E3
L18 1 S L17 AND L5
L19 1 S L3 AND L17
L20 1524 S L12 OR L14 OR L17
L21 29 S L20 AND L11
L22 20 DUP REM L21 (9 DUPLICATES REMOVED)
E CHRISTENSEN T/AU
L23 1060 S E3
L24 1 S L23 AND SUBTILISIN

updated search 12/17/03.

r.e.

	Issue Date	Pages	Document ID	Title
12	19970114	19	US 5593883 A	Ancient microorganisms
13	19960625	10	US 5529801 A	Thermostable edible composition having ultra-low water activity
14	19951128	45	US 5470725 A	Thermostable (1,3-1,4)-.beta.-glucanase
15	19941122	11	US 5366750 A	Thermostable edible composition having ultra-low water activity
16	19941025	50	US 5358864 A	Cloning and expression of xylanase genes from fungal origin
17	19940517	4	US 5312739 A	Production of high-maltose syrup and high-protein byproduct from materials that contain starch and protein by enzymatic process

	Issue Date	Pages	Document ID	Title
1	20030925	50	US 20030182683 A1	Hypersensitive response elicitor fragments eliciting a hypersensitive response and uses thereof
2	20030918	110	US 20030177530 A1	(1 -> 3, 1 -> 4)-beta-glucanase of enhanced stability
3	20030717	13	US 20030135884 A1	Transgenic seeds expressing amylopullulanase and uses therefor
4	20030313	13	US 20030049659 A1	Devices and methods for isolating samples into subsamples for analysis
5	20021107	16	US 20020164399 A1	Process for the production of alcoholic beverages using maltseed
6	20010802	52	US 20010011380 A1	HYPERSENSITIVE RESPONSE ELICITOR FRAGMENTS ELICITING A HYPERSENSITIVE RESPONSE AND USES THEREOF
7	20030624	53	US 6583107 B2	Hypersensitive response elicitor fragments eliciting a hypersensitive response and uses thereof
8	20020326	15	US 6361808 B1	Process for the production of alcoholic beverages using maltseed
9	20010821	111	US 6277615 B1	(1.fwdarw.3, 1.fwdarw.4)--.beta.-glucanase of enhanced stability
10	19990907	7	US 5948439 A	Effervescent granules
11	19980303	10	US 5723164 A	Thermostable edible composition having ultra-low water activity

	Issue Date	Pages	Document ID	Title
18	19911015	33	US 5057329 A	Oil-impervious, water retaining, and flavor-containing coated food articles
19	19910611	6	US 5023094 A	Retarding the firming of bread crumb during storage
20	19901218	33	US 4978541 A	Oil-impervious, water retaining, silicon oxide derivative-containing food articles
21	19900814	33	US 4948608 A	Process for preparing oil-impervious, water retaining silicon oxide derivative-containing food products
22	19900403	31	US 4913918 A	Oil-impregnated and water-retaining coated food articles
23	19891031	32	US 4877629 A	Process for preparing a coated food product
24	19891031	30	US 4877628 A	Process for preparing a coated food product
25	19890829	4	US 4861604 A	Sheetable thermostable filling composition
26	19890321	6	US 4814267 A	Method for preparing high conversion syrups and other sweeteners
27	19890207		US 4803084 A	Shelf-stable, soft dough product
28	19881115		US 4784696 A	Process for production of concentrated salt stable and beer stable ammonia caramel color under superatmospheric pressure conditions

	Issue Date	Pages	Document ID	Title
29	19880621		US 4752494 A	Thermostable edible creme
30	19871117		US 4707374 A	Thermostable edible creme
31	19870602		US 4670272 A	Thermostable creme
32	19861111		US 4622226 A	Modified puff pastry and process for preparing the same
33	19860930		US 4614662 A	Fast cook-continuous process for production of ammonia caramel color
34	19831122	18	US 4416903 A	Antistaling baking composition
35	19820316	13	US 4320151 A	Antistaling baking composition

	Issue Date	Pages	Document ID	Title
1	20031113	75	US 20030211958 A1	Alpha-amylase mutants
2	20031106	29	US 20030207408 A1	Amylolytic enzyme variants
3	20031023	134	US 20030199069 A1	Novel lipolytic enzymes
4	20030911	50	US 20030171236 A1	ALPHA-AMYLASE MUTANTS
5	20030403	43	US 20030064908 A1	Amylase variants
6	20030327	30	US 20030059902 A1	Amylolytic enzyme variants
7	20030327	14	US 20030059901 A1	Process for isomaltose production
8	20030306	37	US 20030044954 A1	Alpha-amylase variants
9	20021107	23	US 20020164723 A1	Method of producing saccharide preparations
10	20020725	44	US 20020098996 A1	Amylase variants
11	20020606	37	US 20020068352 A1	Alpha-amylase variants with altered 1, 6-activity
12	20031104	45	US 6642044 B2	.alpha.-amylase mutants
13	20030923	51	US 6623948 B1	Nucleic acid sequences encoding alkaline alpha-amylases

	Issue Date	Pages	Document ID	Title
14	20030304	63	US 6528298 B1	.alpha.-amylase mutants
15	20021217	120	US 6495357 B1	Lipolytic enzymes
16	20020820	46	US 6436888 B1	.alpha.-amylase mutants
17	20020625	34	US 6410295 B1	Alpha-amylase variants
18	20020326	64	US 6361989 B1	.alpha.-amylase and .alpha.-amylase variants
19	20020226	82	US 6350599 B1	Pullulanase variants and methods for preparing such variants with predetermined properties
20	20011211	12	US 6329182 B1	Method of producing oligosaccharide syrups, a system for producing the same and oligosaccharide syrups
21	20011016	19	US 6303346 B1	Method of producing saccharide preparations
22	20011002		US 6297038 B1	Amylase variants
23	20010320		US 6204232 B1	.alpha.-amylase mutants

	Issue Date	Pages	Document ID	Title
24	20010306		US 6197565 B1	.alpha.-Amylase variants
25	20010213		US 6187576 B1	.alpha.-amylase mutants
26	20001219		US 6162628 A	Maltogenic alpha-amylase variants
27	20001107		US 6143708 A	.alpha.-amylase mutants
28	20001024	15	US 6136571 A	Method of producing saccharide preparations
29	20001010	19	US 6129788 A	Method of producing saccharide preparations
30	20000725		US 6093562 A	Amylase variants
31	19990202		US 5866526 A	Enzyme preparation comprising a modified enzyme
32	19961231	6	US 5589207 A	Method of producing a frozen yeast dough product

	L #	Hits	Search Text
1	L1	5580	alpha adj amylase
2	L2	35250	funga\$4
3	L3	615	l1 same l2
4	L4	493893	variant\$2 or derivative\$2
5	L5	7687	thermostable
6	L6	4588	acid adj resistant
7	L7	12229	l5 or l6
8	L8	680	l4 same l7
9	L9	267	maltose adj syrup
10	L10	29204	dough or brew or beer
11	L11	29414	l9 or l10
12	L12	35	l7 same l11

	L #	Hits	Search Text
13	L13	281	svendsen.in.
14	L14	1320	pedersen.in.
15	L15	1589	l13 or l14
16	L16	0	l12 and l15
17	L17	73	l3 and l15
18	L18	32	l11 and l17
19	L19	50	l7 and l15

	Issue Date	Pages	Document ID	Title
1	20030911	64	US 20030170769 A1	Alpha-amylase mutants
2	20020827	99	US 6440716 B1	.alpha.-amylase mutants
3	20000208	100	US 6022724 A	.alpha.-amylase mutants
4	19991123	100	US 5989169 A	.alpha.-amylase mutants

12/17/03

	L #	Hits	Search Text
1	L1	5580	alpha adj amylase
2	L2	35250	funga\$4
3	L3	615	l1 same l2
4	L4	493893	variant\$2 or derivative\$2
5	L5	7687	thermostable
6	L6	4588	acid adj resistant
7	L7	12229	l5 or l6
8	L8	680	l4 same l7
9	L9	267	maltose adj syrup
10	L10	29204	dough or brew or beer
11	L11	29414	l9 or l10
12	L12	35	l7 same l11

	L #	Hits	Search Text
13	L13	281	svendsen.in.
14	L14	1320	pedersen.in.
15	L15	1589	l13 or l14
16	L16	0	l12 and l15
17	L17	73	l3 and l15
18	L18	32	l11 and l17
19	L19	50	l7 and l15
20	L20	6	"fungamyl-like alpha-amylase"
21	L21	4	l15 and l20